USER MANUAL

COFFEE MACHINE 1400

USA

02.00.001

MODEL SERIES 1400
ORDER NR. 33 0914 7900 EDITION 01.06

Congratulations on the purchase of your WMF Coffee Machine

You will be impressed by technical design, durability, economy of use and first and foremost the quality of the coffee.

The WMF 1400 coffee machine is a fully automatic single-cup machine for espresso, café crème, cappuccino, milk coffee, foamed milk and hot water. Optionally also hot chocolate beverage and steam dispensing is possible.
Each beverage is freshly brewed at the press of a button which guarantees high quality beverage.
Operator control of the machine is possible via a graphic touch-pad display.

Please read the User manual prior to using the coffee machine!
In order to reduce the risk of serious injury please take particular notice of the instructions marked with the Symbol (!) on a grey background.
The most important warnings are found together on pages 52 and 53.
Other warnings are found throughout the manual.
Keep this operating instructions near the machine so that anyone operating the machine may consult them. Especially ensure staff access to User manual.
Important! Chapter 1 (Introduction) observe User Manual`s signs and symbols! See Safety Chapter!

The coffee machine is designed to prepare up to 15,000 coffees and 6,000 chocolate beverages a year. After every 10,000 brews, customer check-up by the user is necessary and a full service is required after every 30,000 servings.

Please be sure to follow the instructions in the Software - Settings - Water Hardness and Range Chapter and to make the necessary settings.

See Safety chapter!
In the event of failure to comply with Servicing Information (see Maintenance chapter) no liability is accepted for any resultant damage.
Similarly in that event all guarantee/warranty obligations cease to apply.

Chapter 1 Introduction

1.1 Designation of Coffee Machine Parts 6
User Manuals Signs and Symbols 8
Glossary 9

Chapter 2 Operating

2.1 Switch On Coffee Machine 10
2.2 Dispense Beverage 10
2.3 Dispense Milk or Foamed Milk (optional) 10
2.4 Dispense Hot Water 10
2.5 Steam Outlet (optional) 11
Warming Beverage 11
Foaming Milk 11
2.6 Adjust Combi Spout Height 12
2.7 Bean Hopper/Product Hopper 12
2.8 Manual Insert/Tablet Insert 12
2.9 Coffee Grounds Container 13
2.10 Grounds Disposal through Counter(optional) 13
2.11 Drip Tray 13
2.12 Integrated milk cooler (optional) 14
2.13 Switch Off Coffee Machine 14

Chapter 3 Software

3.1 Overview 15
3.2 Readiness State 17
3.2.1 Hot Rinse 17
3.2.2 Barista Pad 17
3.2.3 Information 17
Service 17
Customer Care 17
Brew Times 18
Journal 18
Timer 18
3.2.4 Toggle Pad (optional) 18
3.2.6 Main Menu 18
3.3 Main Menu 19
3.3.1 Milk and Foam 19
Milk Foam Quality 19
Latte Macchiato Pause Interval 19
3.3.2 Timer Program 19
Timer State 20
Set Timer 20
Copy Day 21
Timer Overview 21
Timer Delete 21
Timer Info 22

3.3.3 Customer Care 23
Cleaning program 23
Foamer Cleaning 24
Mixer Rinsing 24
Descaling 24
Descaling with Water Tank
Descaling with Constant Water Supply
Filter Change 27
Rinse Filter 27
Customer Check-up 27
3.3.4 Setting 28
Recipes and Beverage Button 28
Cup Volumes
Change Recipes
Button Allocation
Weigh Grounds
Boiler Temperature 29
Reset 29
Clock and Date 29
Language 29
Display Contrast 30
Filter/Softener Fitted 30
Water Hardness/Capacity 30
Warm-Up Rinse 30
Operating options 30
Introduction 31
3.3.5 Enter PIN 31
3.3.6 PIN Rights Access Control 31
Level Cleaning 31
Level Settings 32
Level Accounting 32
Delete PIN 33
3.3.7 Accounting Unit Statistic 33

Chapter 4 Other Settings

4.1 Mechanical Settings 34
4.1.1 Set Grind Fineness 34
4.2 Beverage Buttons Labelling 34

Chapter 5 Customer Care

5.1 Daily Cleaning 36
5.1.1 Cleaning program 36
5.1.2 Foamer Cleaning 36
5.1.3 Mixer Rinsing 36
5.1.4 Combi Spout Cleaning 36
5.1.5 Milk Tank Cleaning (optional) 36
5.1.6 General Cleaning 36

5.2 Weekly Cleaning 37
5.2.1 Brewing unit cleaning 37
5.2.2 Choc/Topping Mixer Cleaning (optional) 39
5.2.3 Milk Compartment Cleaning 39
5.2.4 Water Tank Cleaning 40
5.3 Regular Cleaning 40
5.3.1 Bean Hoppers Cleaning 40
5.3.2 Product Hopper CleaningChoc/Topping (optional) 41
5.4 Filter Changing 41
5.5 Descaling 41

Chapter 6 HACCP Cleaning Schedule

Recommendation for Choc/Topping (optional) 43

Chapter 7 Maintenance

7.1 Coffee Machine Maintenance 45
7.2 Mixer Maintenance (Choc) 46
7.3 Mixer Maintenance (Topping) 46
7.4 WMF Customer Service 46

Chapter 8 Messages and Tips

8.1 Operating Messages 47
8.2 Error/Fault Messages 48
8.3 Faults with no Display 51

Chapter 9 Safety

9.1 Hazards for the User 52
9.2 Danger to the Machine 53
9.3 Responsibilities of the Operator 54
9.4 Warranty Claims 54
No Warranty is provided:. 55

Appendix A: Quick Reference Overview

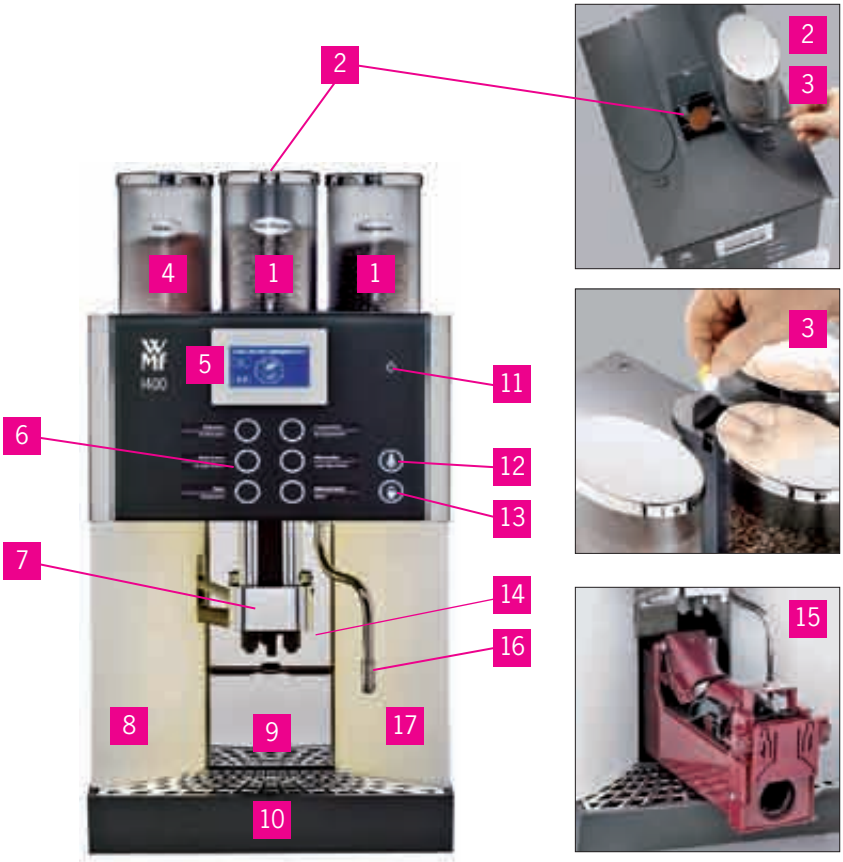
Appendix: Coffee Machine Technical Data

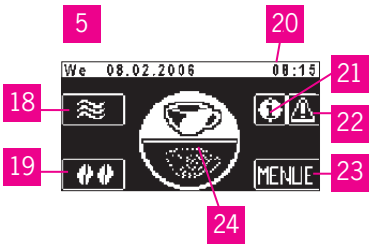
Terms and Conditions of Use and Installation 58

Appendix: Accessories and Spares

Chapter 1 Introduction

1.1 Designation of Coffee Machine Parts





One Level Display

1 Bean Hopper (optional 1 or 2)
2 Manual Insert (model-dependent)
3 Tablet Insert (model-dependent)
4 Choc-Container/Topping-Container (optional)
5 Touch-Screen-Display
6 Beverage Button
7 Height-adjustable Combi Spout with integral Milk Foamer
8 Removable Milk Cover (optional integral milk cooler)
9 Coffee Grounds Container
10 Removable Drip Tray with Drip Tray Grid
11 ON/OFF Button
12 Steam Button (optional)
13 Hot Water Button
14 Adjustable Screen
15 Brewing Unit
16 Steam Outlet (optional) or Hot Water Dispenser
17 Water Tank (unplumbed coffee machines)
18 Warm Rinse Pad
19 Barista Pad
20 Timer and Clock Display
21 Info Pad
22 Instruction/Error Message Display Pad
23 Menu Pad (opens Main Menu)
24 Second Level Toggle Pad (option)

User Manuals Signs and Symbols

Attention!
Risk to Machine!

Attention!
Risk to User!

Attention!
Hot Liquid!

Attention!
Hot Surface!

Attention!
Hot Steam!

Attention!
Risk of Crushing!

Tip
Instruction

Cross Reference

Advanced User!

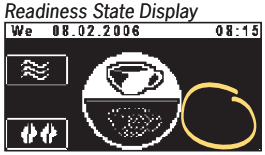
MENUE
Start Position
Main Menu

Display of this symbol starts User Manual description in Main Menu.

Call Up Main Menu:

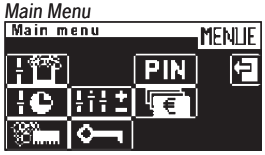
✻ On the Readiness State display touch clear touch pad.
Additional pads are activated.
✻ Press MENUE .
Main Menu is displayed.

Readiness State Display



... with additional touch pads

Main Menu



Glossary

Term	Meaning
•	• Listings, selection options
✻	✻ Individual steps
Italics	*Description of coffee machine state and/or explanation of automatic steps*
sec	Seconds
min	Minutes
Barista	Professional Coffee Server
Choc	Hot chocolate
Beverage Dispensing	Dispensing of coffee, hot water or choc beverage
Main Tap	Water on/off valve, angle valve.
Carbonate hardness	Indication in °dCH: Water hardness is an indicator of calcium dissolved in the water.
Milk System	Combi spout, milk nozzle and flexible milk tube.
Mixer System	Complete module, mixer with portion controller for choc/topping
O-Rings	Seals
Pre-infusion	Prior to brewing, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Press	Automatic pressing of coffee grounds prior to brewing
Range	For example: Anti-scale filter capacity in litres
PIN	Personal identity number
Coffee Grounds Chute	See coffee grounds container; chapter 2.10
Rinse	Intermediate cleansing
Topping	Milk powder

Chapter 2 Operating

Initial startup on delivery from the manufacturer is via a display-led Installation Program.

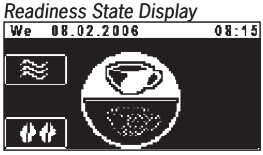
For Initial Startup see Installation Instructions

2.1 Switch On Coffee Machine

PIN protection see setting operation options software chapter

Press and hold ON/OFF button for longer than 2 seconds.
Coffee machine switches on and heats up.
When the machine is ready to dispense beverage, the Ready Display appears.

Readiness State Display



2.2 Dispense Beverage

Pressing the beverage button triggers dispensing of the beverage selected.

- Illuminated ring round button
  = Dispenser ready
- Flashing ring round button
  = Dispensing Beverage

✻ Place suitably sized receptacle below dispenser
✻ Press desired beverage button
Desired beverage and progress of dispensing indicated in display.

For Button Allocations see setting recipes and beverage buttons chapter.

2.3 Dispense Milk or Foamed Milk (optional)

Pressing a beverage button showing milk or foamed milk starts dispensing .
Dispensing continues for as long as the button is held.

2.4 Dispense Hot Water

Pressing the hot water button starts dispensing. If less water is required than is set to dispense, dispensing can be stopped by repeatedly pressing the button.

2.5 Steam Outlet (optional)

Steam is dispensed for as long as the button is held.

Steam
- warms beverage
- manually foams milk

Attention! Hot Steam!
See Safety chapter!

Warming Beverage

For example cromargan jug WMF Order Code 06.3417.6040

✻ Use as tall and slim as possible cromargan jug with handle.
✻ Fill jug to no more than half way.
✻ Immerse steam nozzle deeply into jug.
✻ Press and hold steam button until desired temperature is reached.
✻ Release steam button.
✻ Swing steam outlet over to drip tray.
✻ Briefly press steam button.

Residues in steam dispenser tube are rinsed out.

✻ Wipe steam outlet with damp cloth.

Foaming Milk

✻ Use as tall and slim as possible cromargan jug with handle.
✻ Fill jug to no more than half way.
✻ Immerse steam nozzle into jug to just under the surface.
✻ Press and hold steam button whilst rotating jug in a clockwise direction.

A thick creamy milk froth results.

Do not overheat milk when foaming, otherwise foam volume decreases.

✻ Release steam button.
✻ Swing steam outlet over to drip tray.
✻ Briefly press steam button.

Residues in steam outlet tube are rinsed out.

✻ Wipe steam outlet with damp cloth.

2.6 Adjust Combi Spout Height

The combi spout height is adjustable.
To adjust height:
✻ Take hold of outlet from the front and push to desired height.

Combi spout clearance height range:	70 - 190 mm (2,76 - 3,54 inch)

2.7 Bean Hopper/Product Hopper

Coffee beans into bean hopper, choc powder into choc hopper topping powder into topping hopper

If possible replenish product hopper well before.
It is best to fill to the maximum daily quantity in order to retain product freshness.

2.8 Manual Insert/Tablet Insert

Coffee machines with three coffee containers have only a tablet insert but no manual insert for ground coffee. Ground coffee must not be inserted into the tablet insert.

The manual/tablet insert is located in the centre of the coffee machine lid.

Tablet Insert

Tablet insert is used:
- to insert cleaning tablet

Manual insert is used:
- to insert cleaning tablet
- when using an additional coffee variety, for example decaffeinated
- for coffee trial

Manual Insert

Ground Coffee Manual Insert Sequence
If a Level 2 beverage is desired the Level must be selected prior to opening the manual insert lid.
✻ Open manual insert lid.
✻ Insert coffee grounds (max. 15 g).
✻ Close manual insert lid.
✻ Press desired beverage button.

2.9 Coffee Grounds Container

Coffee grounds collect in the coffee grounds container.

The display indicator shows as soon as the coffee grounds container needs to be emptied.
Beverage dispensing is blocked for as long as the coffee grounds container is removed.

- ✻ Push combi spout up as far as it will go.
- ✻ Push up lid over coffee grounds container.
- ✻ Withdraw coffee grounds container.
- ✻ Empty and replace coffee grounds container.
- ✻ Cancel procedure on display.

If coffee grounds container cannot be replaced check chute for coffee residues and remove.

Always empty coffee grounds container before reinserting! Replacing without emptying results in coffee grounds container being overfilled. Coffee machine will be soiled. This may cause subsequent damage to the machine.

Attention! Danger of crushing!

See Safety chapter!

Clean daily!
See Customer Care chapter

2.10 Grounds Disposal through Counter (optional)

The coffee machine can be optionally supplied with a counter-fitting coffee grounds container. In this model both the coffee grounds container and the coffee machine base are provided with an opening. This is continued through the existing countertop. The spent coffee grounds are therefore collected in a large reservoir under the countertop.

Countertop cannot be fitted subsequent to supply of new machine!
Clean coffee grounds chute daily!

2.11 Drip Tray

On coffee machines without plumbed waste water drainage the drip tray must be emptied at regular intervals and no later than when the red float indicating full becomes visible.

- ✻ Carefully remove drip tray, empty and replace.

On coffee machines with plumbed waste water drain the drip tray may also be removed (e.g. for cleaning).
Replace carefully, otherwise inadequate sealing and slight leakage of water may result.

Clean drip tray daily!
See Maintenance chapter

2.12 Integrated milk cooler (optional)

The integrated milk cooler keeps cooled milk at about 6°C (42,8°F). The ambient temperature may be up to 25°C (77°F).
The cooling system is designed to deal with a difference between ambient and milk temperatures of up to 20°K (36°F).

✻ Cool milk to approximately 6°C (42,8°F)
✻ Turn the milk cooler on.

The switch is directly above the milk tank.

Turn the milk cooler off again when it has finished, using the switch. It is not turned off automatically together with the coffee machine.

2.13 Switch Off Coffee Machine

Daily cleaning must be carried out prior to switching off coffee machine.

✻ Press and hold ON/OFF button ⏻ until coffee machine switches off. Remove mains plug!

Plumbed-in coffee machines:
✻ Turn off mains water tap.

PIN protection
see setting > operation options software chapter

If not observed, guarantee/warranty is invalidated in the event of any resultant damage.

See safety chapter!

Chapter 3 Software

3.1 Overview

Readiness State

WMF 1400 coffee machine readiness state

Touch readiness state display clear touch pad. Further pads are activated.

If there are errors the relevant touch pad is displayed!
If Cleaning, Descaling, Filter Change or Maintenance are required this is displayed!

Readiness State Display Touch Pads Chapter 3.2

Warm Rinse
Chapter *3.2.1*

Barista (Coffee Strength)
Chapter *3.2.2*

Info
Chapter *3.2.3*

Toggle Switch (optional)
Chapter *3.2.4*

Main Menu
Chapter *3.2.5*

Error Message
Touching this pad calls up error message.

Customer Care Message
Touching this pad leads directly to the access the menu.

Cleaning necessary.

Decalcification necessary.

Functions (Touch Pads) Main Menu

Chapter *3.3*

Milk and Foam
Chapter *3.3.1*

Timer Program
Chapter *3.3.2*

Customer Care
Chapter *3.3.3*

Settings
Chapter *3.3.4*

Enter PIN
Chapter *3.3.5*

PIN Access control
Chapter *3.3.6*

Accounting
Chapter *3.3.7*

Menu Control Pads

save settings
start or
confirm ctep

back to higher menu level
abort / leave without saving (Exit)

clear or reset

start test brew
grounds check

increase and reduce settings values

forward or back one step in listings

3.2 Readiness State

3.2.1 Hot Rinse

Touching the pad starts a hot water line rinse. Water warms the lines up after a lengthy brewing pause and guarantees optimum coffee temperature.

Recommended after 30 min brewing pause, especially before dispensing a cup of espresso.

3.2.2 Barista Pad

Touching the pad alters the strength of the coffee once for the next brew.

weaker (-15%)

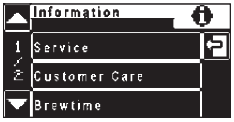
normal, as per setting

stronger (+15%)

Barista pad (active/inactive) see setting > operating options software chapter

3.2.3 Information

Touching this pad on the "Readiness State" display accesses menu Information.



The main "Info" menu contains the following selection options:

Service

- service contact
- setup data
- next maintenance
- software version

Customer Care

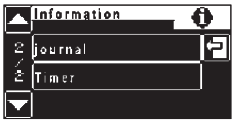
- journal
  log of last cleaning
- cleaning info
  info on last cleaning
- descaling info
  info on last/next decalcification
- softener info (optional)
  remaining range info

Brew Times

- brew times of last beverage dispensed

Journal

- list of logged error and status messages (for telephone support)



Timer

- timer status display (on/off)
- next event display

3.2.4 Toggle Pad (optional)

Each beverages button may be doubly assigned. This is possible using a secondary beverages button level.
Level 1 activated

✻ Touch toggle pad.
Level 2 activated

✻ A repeat touch switches back to level 1.

Level 1 active

Level 2 active

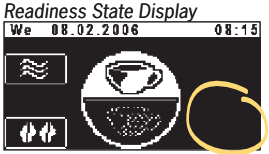
Barista pad (active/inactive) see setting > operating options software chapter

3.2.6 Main Menu

Access Main Menu:

✻ Touch clear pad on Readiness State display.
Additional pads are activated.
✻ Touch MENUE.
Main Menu is displayed.

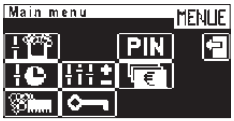
Readiness State Display



... with additional touch pads

Delayed displaying menu pad see setting > operating options software chapter

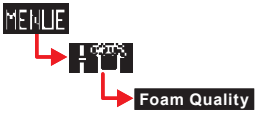
3.3 Main Menu



See
PIN Access-control chapter
Main Menu protected level
Illustrations.

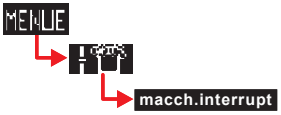
3.3.1 Milk and Foam

Milk Foam Quality



Milk foam quality is set here.
This setting will apply to all drinks with milk foam. Variations in milk characteristics are compensated.
Reduce setting value -> finer
Increase the value -> coarser

Latte Macchiato Pause Interval



Latte Macchiato is usually more successful if the interval between milk and milk foam dispensing is lengthened.
Reduce value -> shorter interval
Increase value -> longer interval

3.3.2 Timer Program

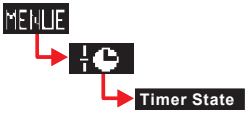
The Timer Program sets on/off times.

Main "Timer Program" menu contains the following selection options:

- Timer State
- Set Timer
- Timer Overview
- Timer Delete
- Timer Info

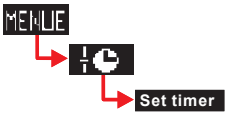
Timer State

✻ Touch **Timer State**.
Activate/deactivate timer.



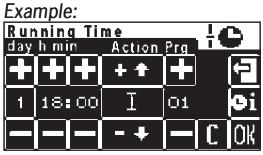
When Timer is activated the Timer symbol, a little clock, appears in the display.

Set Timer



✻ Touch **Set Timer** .
To set on/off times.
✻ Touch **Running Time** .
Running Time display appears.
Here the day, time and desired operation is set.

Example:



For day 1-5 or day 1-7 timer events may be copied to the day set.
Adjust settings with pads:
+ *and* **-**

Updated selection is inversely displayed!

✻ Set day (Day).
- 1 = Monday
- 2 = Tuesday, etc, up to 7 = Sunday
- 1-5 = Monday to Friday (weekdays)
- 1-7 = Entire week (Monday to Sunday)

✻ Set time: (hr, min).
Set desired on/off times.

✻ Set desired event (Action).
- "On" Time = **I** (on display)
- "Off" time = **O** (on display)

✻ Confirm with **OK**

✻ Display programmed event times: Prg
Programmed event times are displayed here. Up to 16 event times per day are possible.
Programmed times are listed chronologically.
Any new time is chronologically sorted immediately on input and confirmed with **OK** .

✻ Touching **i** directly accesses Timer Overview.
✻

Copy Day

Any day may be copied complete with its switching events to other days.

✻ Touch pad **1** under **Day** .

Day of the week selection is again displayed.

✻ Scroll through to page 4.

✻ Touch **Copy Day** .

Day of the week selection is again displayed.

✻ Select desired target day.

✻ Touch **Insert Day** .

The day is now copied.

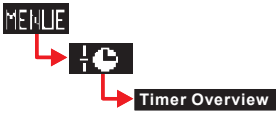
In day 1-5 or day 1-7, the switching times are copied on the indicated days. Individual days 1,2,3 ... 7 are displayed.

To check times see Timer Overview.

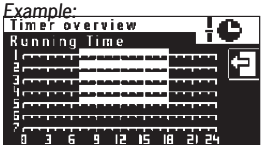
Timer Overview

To check programmed timer events touch **Timer Overview**.

The week overview is graphically displayed. Timer events are indicated by white bars.



Example:



Timer events
Monday to Friday (1-5).
On time 7:00 hrs
Off time 18:00 hrs

Timer Delete

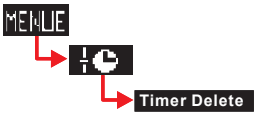
✻ Touch the **Timer Delete** pad on page 2 of the timer main program menu.

✻ Scroll to desired day and touch select.

A security dialogue now appears querying whether deletion is actually intended .

✻ Confirm with **OK**

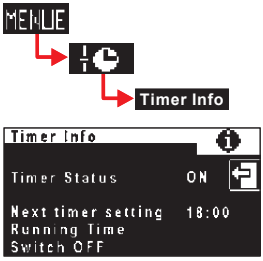
The day is deleted with all its timer events.



This action cannot be retrospectively cancelled.

Timer Info

Touching **Timer Info** accesses a display with the next timer event.



3.3.3 Customer Care

Cleaning and descaling programs are started from the Customer Care main menu. Filter change (optional) and maintenance actions are confirmed here.

The Customer Care main menu contains the following selection options:

- Cleaning program
- Foam cleaning
- Mixer rinsing
- Descale
- Filter change
- Filter rinse
- Maintenance

In the Software/Maintenance chapter display-led sequences are described in detail.

Physical cleaning actions are described in detail in the Maintenance chapter.

Cleaning program

Touching the **Cleaning prog.** pad starts an automatic sequence of actions for daily cleaning of the coffee machine.
The user is automatically taken through foam cleaning when milk beverages are dispensed. On the WMF 1400 with mixer system, the mixer rinsing follows.
The cleaning program sequence is described under in the quick reference Daily Cleaning.

In the interests of your own safety and to ensure long life of your WMF 1400 prior to carrying out cleaning, please note the heat warnings in the chapter on safety.

See Quick Reference Daily Cleaning

= *More*

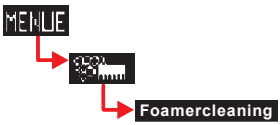
= *Less*

= *Leave without change*

= *Save values*

= *Start test*

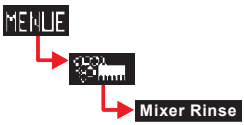
Foamer Cleaning



✻ Touch the **Foamer Cleaning** pad
Foamer cleaning starts.

Foamer cleaning is carried out automatically as an integral part of the full Cleaning Mode

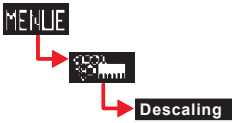
Mixer Rinsing



✻ Touch the **Mixer rinsing** pad
Mixer rinsing starts.

Mixer rinsing is carried out automatically at the end of the full Cleaning Mode.

Descaling



Hardness of the water, water throughput and whether a softener is fitted or not determine the point at which descaling is required. This point in time is calculated by the WMF 1400 and displayed.

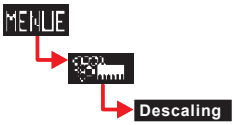
Total duration of descaling procedure is approx. 80 min The procedure may be interrupted nowhere.

Descaling is in three stages:
- Preparation
- Descaling
- Rinsing

Use only WMF Descaling Agent for descaling. Any other descaling product may cause damage to the coffee machine. No liability is accepted for damage caused by the use of any other descaling products and guarantee/warranty claims are not entertained.

Attention!
Descaler is caustic!
Always follow the instructions on the package!
See Safety chapter!

Descaling with Water Tank



Displays lead step by step through the program. Follow instructions!

Preparation Stage

The following is needed for descaling:

- 2 bottles of WMF Liquid Descaling Agent (per 0.75 l)
- 3 bottles water (2.25 l)
- 5-litre collection container

If the coffee machine is still hot a cooling routine initially starts, duration 5-10 mins.

Attention! Hot steam and hot water!

Burn hazard!
Scald hazard!
See Safety chapter! See Safety chapter!

✻ Remove water tank.
✻ Stir descaler solution in water tank.
✻ Insert water tank with descaler solution.
✻ Place a 5-litre capacity collection container underneath the coffee and hot water dispenser outlet.

Descaling Stage

Descaling commences. Duration approx. 40 mins.

✻ On completion of descaling carefully empty the collection container and replace beneath dispenser outlet.
✻ Empty remaining descaler solution from water tank.
✻ Rinse water tank and fill to maximum.
✻ Replace water tank.

For parts product codes see Appendix C Delivery and accessories

Rinse Stage

Rinsing commences. Duration approx. 40 mins.

✻ When requested refill with fresh cold water. (after approx. 16 min and 32 min)
✻ Empty collection container.

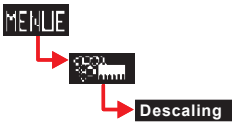
After the final rinse the steam boiler is heated. The hot water expands and finally exits briefly as steam.

Attention! Hot steam!

See Safety chapter!

Descaling is complete. Completion is indicated on the display.

Descaling with Constant Water Supply



Displays lead step by step through the program. Follow instructions!

Preparation Stage

- 2 bottles of WMF Liquid Descaling Agent (per 0.75 l)
- 3 bottles water (2.25 l)
- 5-litre collection container

If the coffee machine is still hot a cooling routine initially starts, duration 5-10 mins.

Attention! Hot steam and hot water!

Burn hazard!
Scald hazard!
See Safety chapter! See Safety chapter!

✻ Remove water tank.
✻ Close main water supply tap.
✻ Turn seal plug on water tank connector in an anti-clockwise direction (crosscut screwdriver)
✻ Stir descaler solution in water tank.
✻ Insert water tank with descaler solution.

Descaling Stage

Descaling starts. Duration approx. 40 mins.

✻ Remove water tank and empty out remaining descaler solution.
✻ Rinse water tank and fill to maximum.
✻ Replace water tank.

Rinse Stage

Rinsing commences. After the initial rinse is emptied from the water tank the display requests that the water supply be turned on again.

✻ Turn on mains water tap.

Leave the water tank in place. The water tank connector is rinsed for approximately 10 seconds from the mains supply.

✻ Remove water tank and dry.
✻ Tighten seal plug on water tank connector in an clock-wise direction (crosscut screwdriver).
✻ Replace water tank.

Subsequent rinses are from the mains supply.

After the final rinse the steam boiler is heated. The hot water expands and finally exits briefly as steam.

Descaling is complete. Completion is indicated on the display.

Attention! Hot steam!

See Safety chapter!

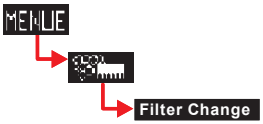
Filter Change

If the filter capacity is exceeded there will be a message once per day that a filter change is due.
The filter must be changed within one week otherwise the message will be displayed after every brew.

✻ Change filter.

✻ Confirm filter change.

After filter change there is an automatic program sequence to rinse and bleed the anti-scale filter and water system.



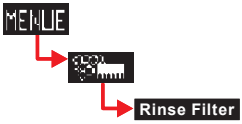
Observe anti-scale filter instruction!
Displays lead step by step through the program.
Follow instructions!

Attention!
Scald hazard!

Rinse Filter

The Filter Rinse option enables water system and filter rinsing and bleeding following long intervals in operation.

✻ Touch **Filter Rinse**.



Attention!
Scald hazard!

Customer Check-up

After every 10,000 coffees there is a daily message to the effect that customer attention is due.
This must be carried out within one week, otherwise the message is displayed after every brew.

✻ Carry out Customer Check-up operation 1/10.000.

See Customer Check-up Instruction 1/10.000
See Warranty chapter!

3.3.4 Setting

Recipes and Beverage Button

Touch **Recipes/Buttons** pad.

Recipes/Buttons menu shows the options:

- Cup Volumes
- Change Recipes
- Button Allocation
- Weigh Grounds

= *More*

= *Less*

= *Leave without change*

= *Save values*

= *Start test*

Cup Volumes

Cup volumes are matched to the cups used.
Individual Beverage ingredients are matched to the new cup volumes with no effect on composition and quality.

✻ Touch the beverage button for the desired beverage.
✻ Test dispensing by touching
✻ Change cup volume as required
✻ Save with

Change Recipes

All Beverages:

Ground coffee quantity / Choc powder quantity
Water volume

Milk Beverage:

Milk foam quantity
Milk volume

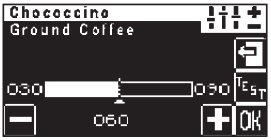
Coffee Beverage:

Quality

The five available quality levels affect the coffee brew. The higher the quality level the more intensive the release of the taste and aromatic substances in the coffee.

Change Recipe Display

Example: Ground coffee quantity



Qualitity Level

Quality 1 After pressing the coffee, grounds are given time to expand.

Quality 2 After pressing coffee is immediately brewed.

Quality 3 After pressing a pre-infusion follows.

Quality 4 After pressing and pre-infusion a second wet pressing follows.

Quality 5 After pressing a pre-infusion follows. In addition the brew time is automatically extended.

Attention!
Excessively high quality setting may lead to a brew water error.

Button Allocation

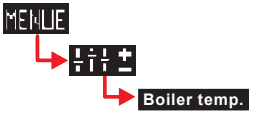
Each beverage is allocated to a beverage button.
This button allocation is set here.

Weigh Grounds

The **Weigh Grounds** process dispenses ground coffee directly into the grounds container. The grounds may then be weighed.

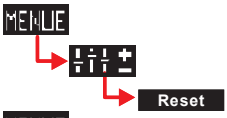
Empty grounds container prior to this procedure!

Boiler Temperature



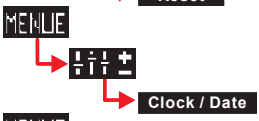
✻ Set desired boiler temperature.
(Change brewing water temperature).
Setting range 94 ° - 99 °C (201,2 °F - 210,2 °F)

Reset



Coffee machine software is restarted.

Clock and Date



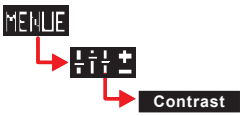
Clock time and date are set here.

Language

Language used in the display is set here.

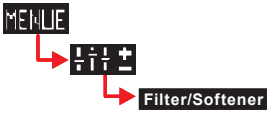
Display Contrast

Contrast of the display is set here.
(Default value is 70)



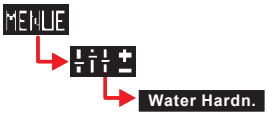
Filter/Softener Fitted

Whether filter is fitted or not is entered here.
This affects the descaling intervals.

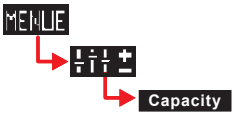


Water Hardness/Capacity

On plumbed coffee machines with a constant water supply (without anti-scale filter, optional) and coffee machines with a water tank the water hardness (carbonate hardness) is set here.

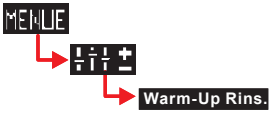


With fitted filter and constant water supply:
Filter capacity is set here.
(Filter capacity can be found in the anti-scale filter documentation.)



Warm-Up Rinse

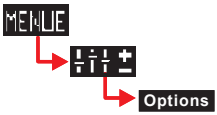
Here enter the setting as to whether the coffee machine should rinse out the brewing unit with hot water after heating up.
Recommended setting: active.



Operating options

The following operating options are available.

- Warm Up Button (active/inactive)
- Barista pad (active/inactive)
- Second Level Toggle Pad (active/inactive)
- ON/OFF button (direct/via PIN)
- Menu pad (immediate/delayed)



If customers serve themselves some functions can be switched to inactive. The inactivated pads will not be shown on the readiness state display.

Warm up pad
Self-service recommendation: inactive
Barista pad
Self-service recommendation: inactive
Second Level Toggle Pad
Self-service recommendation: inactive

ON/OFF button
Recommendation for self-service: via PIN.
If „via PIN“ is set then the PIN for the cleaning level will be queried on switching on or off.

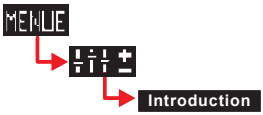
See PIN Rights Access

Menu pad
Self-service recommendation: delayed.
If „delayed“ is set the menu will only be shown if the display is pressed twice.

See Access Main Menu software chapter

Introduction

The Introduction program is started here.

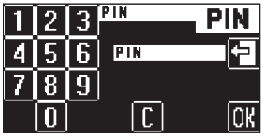


3.3.5 Enter PIN

Individual levels may be protected with a PIN to prevent unauthorised access.
For access to a PIN-protected level the PIN must be entered via the pad.

✻ Touch in the Main Menu.
A numerical keyboard display appears.
✻ Enter required 4-figure PIN
✻ Confirm with OK
Following entry of a valid PIN the assigned functions are available.

PIN- Entry Display

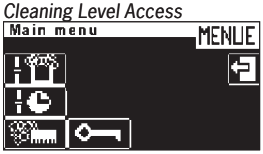


3.3.6 PIN Rights Access Control

If a PIN has been assigned for a particular access level no access will be granted without a PIN.

Level Cleaning

Cleaning Level Access

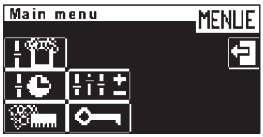


On entering valid PIN access to:

= Set milk foam quality
= Timer program
= Customer Care
PIN-access ON/OFF-button

Level Settings

Setting Level Access



On entering valid PIN access to:

= Set milk foam quality

= Timer program

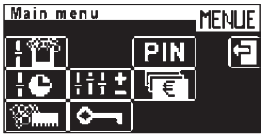
= Customer Care

PIN-access ON/OFF-button

= Settings
(Beverage, General, Other)

Level Accounting

Accounting Level Access



On entering valid PIN access to:

= Set milk foam quality

= Timer program

= Customer Care

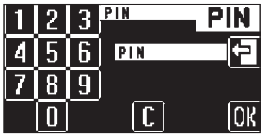
PIN-access ON/OFF-button

= Settings
(Beverage, General, Other)

PIN = Assign PIN Rights, Access Control

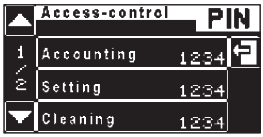
= Accounting unit statistics

PIN-assigned Display



A PIN may be assigned to any level. The levels are hierarchical.
Example: The PIN for the **Setting** level is valid for **Cleaning** and **Setting** Levels, but not for the **Accounting** level

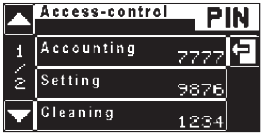
Example:
Enter PIN: 1234 for Cleaning level
This PIN is assumed for superior levels.



✻ Touch the **PIN** pad in the Main Menu.
✻ Select desired level
Example: **Cleaning** .
Numerical keyboard display appears.
✻ Enter desired 4-figure number
Number entered is displayed.
✻ Confirm with **OK**
This level is now PIN-protected.

When a PIN is assigned to a subordinate level that PIN is automatically assumed for superior levels if the latter are not already PIN-protected.

Example:
PIN entered fore
Cleaning level: 1234
Setting level: 9876
Accounting level: 7777



Delete PIN

Entering 0000 will delete access control for the given level.
The delete of one level automatically deletes the subordinate levels.

3.3.7 Accounting Unit Statistic

The day counter menu displays the counter for each beverage.

Read Counter:
✻ Touch desired beverage on the display.

Delete Counter:
✻ Touch clear pad C .

If no beverage is selected, on touching the clear pad C a dialogue appears in the display querying whether the counter readings for all drinks should be zeroed.

The “Accounting Statistics” function should be protected with a PIN to prevent unauthorised access.

= More

= Less

= Leave without change

= Save values

= Clear pad

Chapter 4 Other Settings

4.1 Mechanical Settings

4.1.1 Set Grind Fineness

✻ Remove product hopper.
Preset grind level now visible.
✻ Release coffee dispenser and wait until grinder starts up.
✻ With grinder running alter grind fineness on the side of the machine using the allen key as desired.
Grind level 1 = fine (turn clockwise)
Grind level 6 = coarse (turn counter-clockwise)

Crushing or bruising hazard!
Never reach into the grinder mechanism with coffee machine running and product hopper removed.

Attention!
Risk of crushing!
See Safety Chapter!

4.2 Beverage Buttons Labelling

First switch off coffee machine in order not to trigger dispensing inadvertently.

✻ Withdraw existing labelling behind front glass in a downwards direction.
✻ Label stickers as desired using WMF template supplied.
✻ Stick on label mount and re-insert behind front glass panel.

Print-out of the template is possible on adhesive labels or paper. Stick paper to label mount using adhesive.

Free download of WMF label template from www.wmf.de
Suitable adhesive labels:
Avery Serial No. 3659

Chapter 5 Customer Care

Regular cleaning is essential in order to ensure problem free operation of the coffee machine and to ensure optimum coffee quality.

Cleaning Interval Schedule

Customer Care					
Daily	Weekly	Regular	Required	Optional	
x					Cleaning prog.
x				O	Foamer Cleaning
x				O	Mixer rinsing
x					Combi spout cleaning
				O	Milk Tank cleaning
x					Coffee Grounds container cleaning
x					Drip tray cleaning
x					Housing cleaning
	x				Brewing unit cleaning
(x)	x			O	Mixer cleaning
	x				Milk Compartment cleaning
	x			O	Water Tank cleaning
		x			Bean hopper(s) cleaning
		x		O	Product Container cleaning
			x	O	Filter changing
			x		Descaling

See Quick Reference "Daily Cleaning"

"General Cleaning"

See "Weekly Cleaning"

See "Regular Cleaning"

See Software -> Customer Care

Daily = at least once daily and when required
Weekly = weekly cleaning
Regular = regularly and when required
Required = when required
Optional = optional (depending on model)
(x) = as required daily

5.1 Daily Cleaning

The milk system must be thoroughly cleaned at least once a day.
Milk tube should be changed at regular intervals.

See HACCP schedule chapter

5.1.1 Cleaning program

The cleaning mode leads step by step through foamer cleaning via software.
On coffee machines with mixer system this is followed by a mixer rinsing.

Cleaning program
see Quick Reference
“Daily Cleaning”

5.1.2 Foamer Cleaning

Foamer cleaning is a milk system interim cleaning.
Foamer cleaning is an integral part of the cleaning mode.

Foamer cleaning
See Quick Reference
“Daily Cleaning”
Milk System:
- Combi Spout
- Milk Nozzle
- Milk Hose

5.1.3 Mixer Rinsing

Mixer rinsing is a mixer interim cleaning.
Mixer rinsing is an integral part of the cleaning mode.

Mixer Rinsing
see Quick Reference
“Daily Cleaning”

5.1.4 Combi Spout Cleaning

Thorough cleaning of the milk system.

Cleaning Combi Spout
see Quick Reference
“Daily Cleaning”

5.1.5 Milk Tank Cleaning (optional)

Thourough cleaning of the milk tank.

See HACCP schedule chapter

5.1.6 General Cleaning

Coffee Grounds Container cleaning
(optional grounds chute)
Empty, rinse under running water and clean using a damp cloth.

Drip Tray, Housing and Front Panel cleaning:
Clean the cold machine using a damp cloth. Finally wipe dry using a fine woolen cloth or chamois leather.
Metal surfaces cleaning:
For cleaning metal housing parts (matt surface) we recommend WMF Purargan® forte cleaner.

For Order Codes for WMF Maintenance Program see appendix: Accessories

Prior to cleaning front panel switch off machine to avoid triggering beverage inadvertently

Do not clean with scouring powders or similar!
There is a risk of causing scratches or scores. Do not use any sharp cleaning materials or implements!

5.2 Weekly Cleaning

5.2.1 Brewing unit cleaning

Attention!
Risk of crushing!

- ✻ Switch off the coffee machine with the ON/OFF button. Remove mains plug.
- ✻ Push combi spout fully upwards.
- ✻ Remove grounds container towards the front of the machine.

Brewing unit is now fully accessible.

- ✻ With one hand reach into the chute under the brewing unit (picture 1) and release the retaining catch.
- ✻ Remove brewing unit and hold firmly!

Picture 1

Hold firmly, as the brewing unit can slip downwards.

Never use force! Danger of breakage!

- ✻ Slowly guide the brewing unit downwards, tilt and pull forward . (Pictures 2 and 3)

Picture 2

Use the Multitool from the accessory kit.

- ✻ Turn the thread on the brewing unit head counter-clockwise until the wiper is in the forward position (picture 4).
- ✻ Push the spring outwards over the edge and unlock (picture 5).
- ✻ Swing the insertion chute upwards.
- ✻ Clean the brewer sieve under running water or using a cloth.

- ✻ Remove residual coffee grounds using a paint-brush or scrubber.
- ✻ Rinse brewing unit under running water.

Never clean the brewing unit in a dishwasher and never use any cleaner additives.

- ✻ Dry off brewing unit with a cloth. Allow to dry completely before replacing in the coffee machine.
- ✻ Remove coffee ground residues in the chute. For this withdraw drip tray and wipe out the coffee grounds towards the front or suck out using a vacuum cleaner.

Reinstall the dry brewing unit.

- ✻ Replace springs in insertion unit (Picture 5).
- ✻ Hold the pusher compressed and replace the brewing unit in the chute against rear wall.
- ✻ Push brewing unit upwards until it engages in the lock.
- ✻ Replace coffee grounds container and close chute cover.

If the brewing unit cannot be replaced without resistance: turn thread on brewing unit head slightly to the left or right until the brewing unit slides into the guide.
Never use force!

Picture 3

Picture 4

Picture 5

Brewer sieve

5.2.2 Choc/Topping Mixer Cleaning (optional)

Choc Mixer/Topping Mixer
Depending on powder used cleaning will be more/less frequent!

- ✻ Switch off the coffee machine with the ON/OFF button. Remove mains plug.
- ✻ Remove milk compartment lid.
- ✻ Pull off mixer tube from mixer to combi spout.
- ✻ Turn the bayonet fixing underneath the mixer jug counter-clockwise. Mixer jug is released from the arrester lock.
- ✻ The propeller of the mixer is now visible and can be cleaned with a cloth.
- ✻ Dismantle two-piece mixer jug.
- ✻ Clean both parts of mixer jug and mixer tubing under warm running water.
- ✻ Allow all parts to dry completely.
- ✻ Re-assemble all components.

closed *open*

2-piece mixer jug
All openings facing into same direction..

On re-assembly all openings must face in the same direction.

Ensure that the spiral guide is on and that the tubing is not pinched.

- ✻ Replace mixer jug.
- ✻ Turn the bayonet fixing underneath mixer jug back in clockwise direction.
- ✻ Push mixer tube on mixer jug pipe and combi spout pipe intakes.
- ✻ Replace milk compartment lid.

Ensure that mixer tubing is replaced securely.
This is important as otherwise on the next dosage hot water or hot choc may escape.

Attention! Hot liquid!

5.2.3 Milk Compartment Cleaning

Wipe weekly or as required with a damp cleaning cloth.

5.2.4 Water Tank Cleaning

Thoroughly rinse out water tank weekly with clear water.

5.3 Regular Cleaning

5.3.1 Bean Hoppers Cleaning

The bean hoppers should be cleaned as required and at regular intervals (at least monthly).

- ✻ Switch off the coffee machine with the ON/OFF button. Remove mains plug.
- ✻ Release bean hopper lock using multitool by turning in a clockwise direction.
- ✻ Lift bean hoppers out.
- ✻ Completely empty bean hoppers and wipe thoroughly with a damp cloth.
- ✻ Allow bean hoppers to dry completely.
- ✻ Refill and replace bean hoppers.
- ✻ Lock bean hoppers with the multitool by turning counter-clockwise.

Unlock

Lock

Never reach into the coffee grinders!

Attention!
Risk of crushing!

Never wash the bean hoppers in a dishwasher.

5.3.2 Product Hopper Cleaning Choc/Topping (optional)

Depending on powder used cleaning will be more/less frequent!

- ✻ Switch off the coffee machine with the ON/OFF button. Remove mains plug.
- ✻ Unlock product hoppers with multitiool by turning in a clockwise direction.
- ✻ Lift product hopper out and empty completely.
- ✻ Unscrew union nuts front and rear.
- ✻ Remove screw feeder.
- ✻ Thoroughly clean out reservoir with a damp cloth.
- ✻ Thoroughly clean individual screw feeder components.
- ✻ Allow product hopper and individual components to dry completely.
- ✻ Re-assemble and replace screw feeder and replace union screws.

Unlock *Lock*

Portioner with individual parts, dosing auger

Ensure correct orientation of discharge!

- ✻ Refill and replace product hopper.
- ✻ Lock with the multitool by turning counter-clockwise.

Never clean product hoppers in the dishwasher

5.4 Filter Changing

When changing filters follow the anti-scale filter instructions for use.
After a filter change run a display-led rinse.

For Filter Change see Software chapter

5.5 Descaling

Descaling is display-led.

Descaling see Software chapte

Chapter 6 HACCP Cleaning Schedule

You are required by law to ensure that your customers are subject to no health risks as a consequence of consumption of food substances you serve.
An HACCP Schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and preempt food hygiene hazard points. For this purpose monitoring and where necessary test procedures must be established and implemented. With correct installation, cutomer care, servicing and cleaning WMF coffee machines meet the requirements described above. If customer care of the coffee machines are not carried out properly dispensing milk beverages will constitute a food hygiene hazard point.
Please observe the following points in order to comply with the HACCP Schedule:

"Food Hygiene Ordinance" of 05.08.1997"

Use our HACCP Cleaning Schedule for monitoring of regular cleaning.

Sterilize the Milk System daily

- Adhere to the cleaning instructions for the milk system contained in the User Manual. This will ensure that your system contains minimal bacteria at commencement of operation.

You can call up the history of the most recent cleaning operations via the ⓘ information pad.

Always commence operation with a freshly opened pre-refrigerated milk pack

- Original packaged UHT milk is usually free from harmful bacteria. Always open a new pre-refrigerated pack at commencement of operation.
- Ensure absolute cleanliness on opening the milk pack. Dirty hands or implements when opening may introduce germs.

Keep milk cool!

- Always have a new pre-refrigerated milk pack handy.

Recommendation: Use only UHT milk with a 1.5 % fat content.

- If a pre-refrigerated freshly opened pack is used within a period not exceeding 3 hours, refrigeration during use is not necessary.
- If little milk is being used, pre-refrigerated milk must be replaced in the refrigerator again during operation.

At commencement of operation milk should be at approx. 6 – 8 °C (42,8-26,4 °F).

Depending on setting one litre of milk is sufficent for approx. 20 cappuccinos.

WMF AG offers a range of refrigeration options (e.g. WMF Countertop Coolers or WMF Milk Coolers).

Recommendation for Choc/Topping (optional)

Regularly clean the product reservoir. See the instructions in the Customer Care chapter.
See chocolate/topping manufacturer‘s instructions.

Observe cleaning instructions in the Maintenance Chapter

HACCP Cleaning Routine

Month _____ Year _____

Use only cooled UHT milk as otherwise health risks due to microbacteria cannot be excluded!
For Choc and Topping use only products which are not past their sell-by date.

Cleaning steps:

11. Perform Maintenance Mode.
    Brief Guide "Daily Cleaning".
2a. Cleaning Milk Foamer (combi spout)
    Brief guide "Daily Cleaning".
2b. Daily Mixer Cleaning. Brief guide "Daily Cleaning".
3a. Foamer Cleaning or change of combi spout after 4 hours operation.
    (Absolutely essential with low throughput and with uncooled milk).
3b. Weekly Mixer Cleaning and regular cleaning of product reservoir.
    Maintenance chapter
4. General machine cleaning.

Date	Cleaning steps							Signature
	Time							
	1	2	3				4	
1.								
2.								
3.								
4.								
5.								
6.								
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16.								

Date	Cleaning steps							Signature
	Time							
	1	2	3				4	
17.								
18.								
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31.								

Chapter 7 Maintenance

Please note that this is a professional coffee machine which needs regular maintenence and descaling.
Timing of descaling is calculated by the machine and depends on the degree of hardness of the local mains water and whether or not a filter is fitted.
Customer Care and Maintenance intervals depend on the machine workload and are notified to you on the display. The coffee machine may continue to be operated after the message but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

Descaling
see
Software chapter - Maintenance

7.1 Coffee Machine Maintenance

The following Customer Care or maintenance stages are provided:

- Descaling: may be undertaken by the user/operator.

Descaling
see
Software chapter - Maintenance

- Customer Check-up every 10,000 coffees or annually, whichever is sooner: may be undertaken by the user/operator.

Care after 10,000 brews see
Customer Check-up
Instructions in Customer
Check-up Kit 1/10.000
Order number 33 2828 7000

- Servicing every 30,000 coffees or every 2 years, whichever is sooner: may only be undertaken by trained personnel or by WMF Service, as in this instance safety checks must be carried out.

See
Error Messages and Notes

- Servicing every 90,000 coffees or every 6 years, whichever is sooner: may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be exchanged.

For other maintenance work and repairs contact your local WMF Customer Check-up Technician. The telephone number can be found on the address sticker on the coffee machine and on the Delivery Note.

7.2 Mixer Maintenance (Choc)

Maintenance every 6,000 Choc servings or every 2 years, whichever is sooner: trained personnel or WMF-Service only.

7.3 Mixer Maintenance (Topping)

Maintenance every 18,000 Choc servings or every 2 years, whichever is sooner: trained personnel or WMF-Service only.

7.4 WMF Customer Service

Please contact your local service partner.

Service Desk UK:
Phone: 01895 816100
Fax: 01895 816101
E-Mail: service@wmf.uk.com

Chapter 8 Messages and Tips

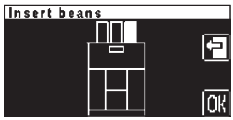
8.1 Operating Messages

Top Up Beans
✻ Top up (middle) bean hopper!
✻ Check:
• Product Reservoir lock open?
See Care Chapter.
Beans do not feed through.

See quick installation manual

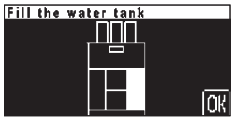
✻ Stir with large spoon and confirm with OK .

Top Up Beans
✻ Top up (right) bean hopper!
See "Top (middle) bean hopper."



Coffee machines without mains water supply only:
Fill Water Tank
✻ Fill water tank and replace until stop.

See quick installation manual



Coffee machines with mains water supply only
Open water supply!
✻ Turn on mains tap and confirm.

Empty coffee grounds container!
✻ Empty coffee grounds container.

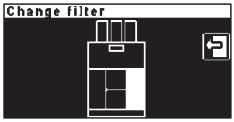
See Daily Cleaning

No coffee grounds container!
✻ Replace coffee grounds container and close lid.

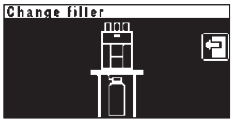
Brew Fault
✻ Remove brewing unit.
✻ Clean brewer sieve.
Replace brewing unit and ensure that it engages correctly in the lock.

See Chapter Customer Care

Coffee machines with water tank:
Change anti-scale filter
✻ Change filter within one week and confirm in "Customer Care" menu.
Follow anti-scale filter instructions!



Coffee machines with constant water supply:
Change anti-scale filter
✻ Change filter within one week and confirm in "Customer Care" menu.
Follow anti-scale filter instructions!!



Please check in User Manual!
Error message number display,
See Error/Fault Messages.

Descaling Message
✻ Descale within one week.
See Software/Customer Care chapter.

Customer check-up message 1/10.000
✻ Carry out customer check up within one week and confirm in "Customer Care" menu.

Servicing message 30,000 servings
Call WMF Service.

Revison message 90,000 servings
Call WMF Service.

8.2 Error/Fault Messages

Basic procedure on display of error or fault messages:
✻ Switch coffee machine off and then on again after a few seconds.
✻ Repeat the process which led to the fault.
In many cases the fault is rectified and you can carry on working.

If this does not work: Find the error message or error code in the following list and follow the sequence of actions indicated.

If this does not rectify the fault or if the error indicated is not listed please call WMF Customer Service!

Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button light goes out. The beverage buttons that are still illuminated can continue to be served.

Your WMF 1400 is provided with a diagnostics program. Any faults occurring are shown in the display. The faults listed may also be caused by an interruption to the mains electricity supply.
If there is a current fault or instruction to the operator this pad is displayed .

✻ Touch pad.
Fault numbers are displayed.

Error Display	*Error Description*	*Action*
6	Brewing unit Block Circuit / Brewing unit sluggish	✻ Switch off coffee machine ✻ Clean Brewing unit *See Customer Care Chapter, Clean Brewer*
26 36	Right Mill blocked Left Mill blocked 	✻ Switch off coffee machine ✻ Remove bean hopper ✻ Turn grinder disk counter-clockwise using only Multi-tool (square button) (see illustration). ✻ Replace reservoir ✻ Switch machine on *See Customer Care Chapter, Cleaning, Product Containerr* *If frequent occurrence:* ✻ Set grind fineness one stage coarser *See Other Settings Chapter, Set Grind Fineness*

Error Display	*Error Description*	*Action*
88	Boiler overheating	Beverage dispenser temporarily blocked. ✻ Check that mains tap is on or that the water tank is filled and correctly inserted If subsequently no OK: ✻ Switch off coffee machine ✻ Clean brewing unit *See Customer Care Chapter, Cleaning, Brewing unit* *Switch on and try again* *(Release follows when cooled down to normal temperature).* *Switch off coffee machine, allow to cool and switch on again*
89	Boiler heat-up time fault	✻ Switch machine off and on again.
161	Brewer water fault	Between each of the following steps switch the machine off and on again. If fault not remedied carry out the next step. ✻ Check that main tap is on or water tank correctly filled and inserted. ✻ Clean brewing unit. *See Customer Care Chapter, Cleaning, Brewing unit* *Set grind fineness one grade coarser.* *See Other Settings chapter* ✻ Reduce Quality. *See Settings, Recipe.*
163	Warm rinse water fault	*Between each of the folloing steps switch the machine off and on again. If fault not remedied carry out the next step.* *Check that main tap on or water tank correctly filled and inserted* ✻ Clean brewing unit *See Customer Care Chapter, Cleaning, Brewing unit*
186	Steam boiler level	*Outlet temporarily blocked.* *Check that coffee grounds container correctly inserted.* ✻ Switch machine off and on again.
188	Steam boiler overheating	*Outlet temporarily blocked.* *After releasing check milk foam and steam outlet.* ✻ Switch off machine, allow to cool and switch on again.
189	Steam boiler heat-up time failure	✻ Switch machine off and on again.

8.3 Faults with no Display

Fault	*Action*
No hot water output but water in coffee grounds container	✻ Clean hot water outlet. ✻ Call WMF Customer Service (coffee dispensing possible).
No Choc output but water in coffee grounds container	✻ Do not use Choc dispenser. ✻ Call WMF Customer Service (coffee dispensing possible).
Choc portion controller blocked, Choc dispensed only with water	✻ Clean portion controller. *See Maintenance Chapter Empty powder.* ✻ Turn screw feeder manually until all powder removed. ✻ If necessary rinse with water. ✻ (Allow to) dry completely.
Coffee dispensing varies left/right	✻ Clean combi spout. *See Quick Reference, Daily Cleaning*
No milk foam/milk output, but milk in reservoir	✻ Check that milk tube is not kinked or crimped. ✻ Re-route tube correctly. ✻ Clean combi spout. ✻ Milk nozzle blocked *See Quick Reference, Daily Cleaning* ✻ Milk cooler iced
Milk foam incorrect, temperature too cold	✻ Change milk nozzle, green nozzle for cooled milk white nozzle for uncooled milk. ✻ Clean combi spout. *See Quick Reference, Daily Cleaning*
Milk cooler defective	✻ Check if the cooler has been properly turned on using the separate switch.
Pump runs permanently, water in coffee grounds container	✻ Unplug machine and reconnect. ✻ If not remedied call WMF Customer Service.
Milk foamer and water tank assembly/disassembly stiff	✻ Lightly smear O-rings with WMF Sealing Grease.
Choc/Topping hopper cannot be inserted.	✻ The drive the auger at portioner can be adjusted slightly in a clockwise direction by hand.

Chapter 9 Safety

9.1 Hazards for the User

At WMF safety is one of the most essential product features. The effectiveness of safety devices is only warranted if the following points are observed:

- Read the User Manuals carefully prior to use.
- Do not touch hot machine components.
- Protect the machine from the elements (frost, humidity, etc).
- Do not use the machine if it is not working properly or if it is damaged.
- Do not allow children near the machine.
- Built-in safety devices must under no circumstances be altered.

Failure to observe hazard instructions can lead to serious injury.

Despite safety devices every machine remains fraught with hazards if incorrectly used. Please observe the following notes when using the coffee machine so as to prevent injury and health hazards:

Scald Hazard!
When dispensing coffee or Choc, hot water and steam there is a danger of scalding. Ensure that when dispensing drinks there is always a receptacle under the outlet.

Attention! Scald Hazard near outlet!

Burn Hazard!
The brewing unit must only be cleaned when the machine is cold. The brewing unit can get hot.

Attention! Burn Hazard ! Hot Surfaces!

Bruising or Crushing hazard!
There is a danger of bruising or crushing when handling all moving parts!

Attention! Risk of Crushing!

When the coffee machine is switched on do not reach into the bean hopper or the brewing unit opening.

Health hazard!
Product container (coffee beans, choc powder and topping powder) and manual insert may only be filled with materials for the use intended!

Attention!
Health Hazard!

Health Hazard!
When handling cleaning tablets and descalers please observe the protective measures on the packaging. Cleaning tablets and descalers are caustic. Only put the cleaning tablet and descaler solution in when requested on the display.

Attention!
Health Hazard!

Irritation and Scald Hazard!
Never reach under the outlets during cleaning or decalcification!
There is slight leakage of cleaner fluid descaler from the combi spout during cleaning/decalcification.

Attention! Danger of irritation or scalding near outlet !

9.2 Danger to the Machine

Please observe the following points so as to prevent problems with and damage to the coffee machine:

- With water with a carbonate hardness in excess of 5°dCH a WMF anti-scale filter should be fitted otherwise the machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains water tap for water supply (plumbed machines) is turned off and the mains power is switched off or the machine unplugged.
- We recommend damage prevention measures:
  - e.g. installation of a suitable water monitor in the mains water supply
  - fitting smoke detectors.
- After lenghty periods out of use cleaning must be carried out prior to putting into operation.

- After a break in operation of several weeks we recommend running the cleaning mode at least twice.
- Do not expose the coffee machine to frost.
- Die Kaffeemaschine nicht im Freien verwenden und keinem Spritzwasser aussetzen. Die maximal zulässige relative Feuchtigkeit beträgt 80%, eine Betauung ist nicht zulässig.
- Do not use water hose, steam jets, steam cleaners or the like to clean the device.
- The device must be set on a flat, level and secure surface.

See Quick Reference Daily Cleaning

9.3 Responsibilities of the Operator

The coffee machine meets the requirements of EC Low Voltage Directive (LVD) and EMC Directive and bears the CE mark.
The pressure containers are not subject to the EC PED Directive (see Article 1 Paragraph 3.6) as they conform with Article 3 Paragraph 3 of the PED.
The hot water/steam generator is liable to neither notifiable nor approval.
Calculations conform to AD 2000.
Each machine is subjected to a pressure test.
To countries outside of the European Union the currently valid national rules apply.

The operator of such equipment must ensure regular servicing by WMF Customer Service technicians, their agents or other authorised persons and check the safety devices.
The operator shall ensure that electrical equipment and operating facilities are in a fit state - e.g. to BGV 2 [German Accident Prevention Association or equivalent]
In order to ensure operational safety of your coffee machine replacement of safety valves after 2 years is advised and boiler replacement after no longer than 6 years. These measures are routinely carried out in the course of servicing by WMF Customer Service.
This device is subject of the directive on waste electrical and electronic equipment (WEEE/EU directive) and may not be disposed of as domestic waste.

See Chapter Servicing

Please contact your WMF Customer Service for information on proper disposal of the device. The address is given in chapter 7.4.

9.4 Warranty Claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlement. WMF shall always be afforded the opportunity ro rectify faults within an appropriate period.

Claims above and beyond the above, in particular damage claims as a result of consequential damage are - to the extent that this is legally permissible - excluded. Material defects shall be reported to WMF immediately and in writing.

Warranty Period 12 months

No Warranty is provided:

- In respect of all parts subject to natural wear and tear. This includes, inter alia, seals, mixers and brewing unit.
- In respect of faults due to the effect of the elements, scale build-up, chemical, electrochemical or electrical effects unless attributable to fault on the part of WMF.
- If an anti-scale filter is not fitted even though the local water supply requires use of an anti-scale filter and if faults occur as a consequence.
- In respect of faults which occur as a result of failure to follow handling instructions, maintenance and care of the unit
  (e.g. User Manuals and Servicing Instructions).
- In respect of faults which occur as the result of failure to use orignial WMF replacement parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- In respect of the consequences of improper modifications undertaken without our consent or by repair or reconditioning work on the part of the purchaser or by third parties.
- In respect of faults caused by inappropriate or improper use.
- Inappropriate use of the coffee machine shall be deemed to have taken place if within the 12-month warranty period (from date of purchase) the customer exceeds the annual number of coffee or Choc mixer /topping mixer servings prescribed. Annual maximum volume is 15,000 coffee servings and a maximum of 6,000 Choc drinks.

The Customer is advised in the order confirmation whether or not use of an anti-scale filter is required.

See Maintenance chapter

Certain state laws do not allow limitations on implied warranties or the exclusion or limitation of certain damages. If these laws are applicable, some or all of the above exclusions or limitations may not be effective, and the user might have additional rights.

Quick Reference Installation Instructions

For initial startup on delivery ex works.

Please refer to WMF 1400 User Manual. Pay special attention to the hazard notices and Safety chapter.

Unpacking

Unpack the WMF 1400 and place it on a firm horizontal surface.

Packaging material in box contains accessories! Do not throw away!
For accessories and identification of machine components see User Manual!

Mains Connection

Connect mains cable to a fused three-pin power point.

Make sure that the coffee machine is in perfect condition. In the event of doubt do not start up and inform WMF Service.
Keep original packaging in the event of any subsequent return!

Mains Required:
(Kindly note the required Mains Power and Voltage as shown on the type label of the machine)

Standard:	230 V, 50/60 Hz, (2000 W)
Japan:	200 V, 50/60 Hz, (2000 W)
USA:	120 V, 50/60 Hz, (1900 W)

For installation terms and conditions see User Manual!

Switch On

✻ Press and hold ON/OFF button for 2 sec min.
WMF 1400 switches on and startup program commences.

Do not loosen any screws and do not remove any housing parts - there is danger to life inside the machine due to mains voltage!

The WMF 1400 takes you using step by step dialogues through the installation routine. Perform each step only when instructed on the display!

Removing Water Tank

✻ Remove water tank, remove lid.
✻ Take out accessory components contained.
Water tank option only!
✻ Rinse out water tank and fill with clean cold mains water.
✻ Place lid on water tank and replace until it meets the stop.

Removing Coffee Grounds Container

✻ Push combi spout fully upwards.
✻ Push up adjustable screen over coffee grounds container.
✻ Remove coffee grounds container and remove accessories.
✻ Replace coffee grounds container until it meets the stop.
✻ Close adjustable screen.

Constant Water Supply (optional)

✻ Carefully insert seals attached to connecting tube.
✻ Using hose connect union on rear of machine to existing water tap or anti-scale filter as appropriate.
If using WMF AquaQuell 1.5 Filter System follow its User Manual.
✻ Turn on water.
✻ Check unions for leaks and tighten if necessary!

Drain Outlet (optional)

✻ Push drain tube with angle onto water drain connector on rear of machine.
✻ Connect drain tube to mains drain via an S-trap
✻ Tube must not sag. Shorten tube if necessary!

Siphon = S-bend (odour trap) (as on dishwashers)

Order Number 33 2319 9900
Edition 1.01 - 02.06

The WMF 1400 takes you using step by step dialogues through the installation routine. Perform each step only when instructed on the display!

Set Water Hardness

✻ Request water hardness reading from water supplier or determine using WMF Carbonate Hardness Test Kit (complete with Instructions) in the accessories.
Labelled "Deutsche Karbonathärte" = °dKH

Fill Product Reservoir

Fill Product Reservoir when requested by display.

Do not confuse beans and powder containers!

Connect Fresh Milk (optional)

✻ Open milk lid fully to the front.
✻ Open fresh milk pack so that it is lying on the thin side and no milk runs out.
✻ Push preassembled milk hose into the milk pack. Shorten hose as required.
✻ Place milk pack carefully in the chute.
When adjusting height of combi spout, hose must not be stretched.
✻ Replace milk lid.

Do not jam milk hose and if fitted choc hose!

Cooler (optional)

✻ Punch pre-stamped knock-out on milk lid.
✻ Feed tube through and push into cooler.
When adjusting height of Combi spout, hose must not be stretched.

- green Milk nozzle = cold milk
- white Milk nozzle = milk at room temperature

Set Cup Volumes

✻ Decide beverage receptacles for beverage dispensing and keep receptacles ready.
This point can be skipped if beverage receptacles are not available.
✻ Touch beverage button for the desired beverage.
✻ Activate test dispensing by touching .
✻ Adjust cup volumes with and pads.
✻ Save with .

Recipe setting adjusted to new cup volumes!

Coffee machine is rinsed out on dispensing the first three beverages. Dispose of the first three beverages dispensed!

Second Button Level (optional)

If your WMF 1400 has a second button level you can also set the cup volumes for the beverages of the second button level. If the second level is available the toggle pad will be displayed.
Activate the respective inactive button level by touching the toggle pad.
The selected settings may now be adjusted at any time in the Setting Menu.

Level 1 active Level 2 active

Setup Complete

The dialogue is now ended. Your WMF 1400 is now ready for operation.
Please find out how to set, operate, clean and program your coffee machine in your User Manual.

Readiness State display with two button levels

Beverage Despensing

Pressing the beverage buttons triggers dispensing of the beverage set.

- Illuminated ring round button = ready
- Flashing ring round button = dispensing

Readiness State display with one button level

✻ Place receptacle underneath
✻ Press desired beverage button
Chosen beverage and progress of dispensing are shown in the display.

We wish you every success with your WMF 1400!

Quick Reference "Daily Cleaning"

Please refer to WMF 1400 User Manual.
Pay special attention to the hazard notices and Safety chapter.

Consider the Overview of Cleaning Interval Schedule in chapter "Customer care" in the User Manual. Prior to the first cleaning read the User Manual, Customer Care chapter under subheading: "General Cleaning", "Weekly Cleaning" "Regular Cleaning" and "Descaling".

1

Touch clear pad.

2

Additional pads are activated.
Touch **1-2-3** pad.

3

Touch **Cust** (Customer Care).

4

The Menu **Cust** *(Customer Care) appears with three options.*
Touch **Cleaning Prog.**

5

Touch **switching off**

6

Touch **Start**
Cleaning Program sequence begins.

7

Open bottle of Special Cleaner.
Mix 5 ml cleaner with 0.3 l warm water in a container. Insert milk hose.

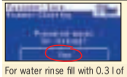
7.1

When Step 7 completed
touch **Yes** .

8

Cleaning runs for 30 secs.

9

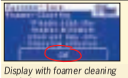


For water rinse fill with 0.3 l of clear, cold water. Insert milk hose.
Touch **Yes** .

10

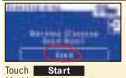
Rinse runs for 30 secs.

11



Display with foamer cleaning reminder appears.
For foamer cleaning see next page, steps A to C. Touch **OK** .

12



Touch **Start**
Machine cleaning starts.

13

Empty grounds container and drip tray. See steps 14 to 17.
If not connected to mains drainage place receptacle (2 litres) underneath.

Continue on reverse side.

Order Number 33 2319 8900
Edition 1.01 - 02.06

14

Push combi spout fully upwards and lift the adjustable screen.

15

Remove and empty grounds container.

16

Pull drip tray out and empty. Then replace drip tray. Obligatory with machines without mains drain connection!

17

Replace grounds container and close adjustable screen.

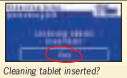
18

Manual insert is either in the centre between the product containers or in the centre behind the containers.

19

Close manual insert.

20



Cleaning tablet inserted?
Touch **Yes**

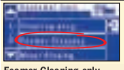
21

Cleaning runs for approx. 5-8 mins

22

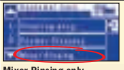
Mixer rinse runs for 30 secs then machine switches off. Cleaning routine ended.

Foamer Cleaning



Foamer Cleaning only
On **Cust** submenu (Customer Care) touch **Foamer Cleaning** .
See steps 6 to 11.

Mixer Rinsing



Mixer Rinsing only
On **Cust** submenu (Customer Care) touch **Mixer Rinsing**
Mixer rinse runs for 30 secs.

Combi spout cleaning 1 x daily Prior to cleaning switch off at ON/OFF button. Pull out mains plug.

A

Pull forward the little lever behind the combi spout. Remove combi spout, remove milk hose from milk container and release from combi spout.
If a mixer hose is fitted Änderung remove it too.

B

Mix 5 ml Cleaner with 0.5 l warm water in a receptacle. Dismantle combi spout and soak together with milk hose for a minimum of 5 hrs in the cleaner fluid. Parts must be completely immersed. Finally clean all parts thoroughly with a brush.

C

Rinse combi spout and milk hose very thoroughly with clear water so that no cleaner fluid remains. Replace combi spout and hoses after rinsing.

Appendix: Coffee Machine Technical Data

Power rating *	1.9 kW
Daily capacity Espresso, Café Crème	100 cups
Hot water output, total	10 l/h
Coffee bean hopper	each approx. 500 g (1000 g option)
Choc hopper/ Topping hopper	approx. 500 g
Mains power *	1/N/PE, 50/60 Hz, 120 V
External dimensions	width 325 mm (12,8 inch) height incl. bean hopper 675 mm (26,6 inch) depth 550 mm (21,7 inch)
Weight empty	ca. 30-40 kg
Continuous sound pressure level (Lpa) **	< 70 dB (A)

Right to technical modifications is reserved.

* *For special models see model label, values given above are for basic model.*

** *A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.*

Terms and Conditions of Use and Installation

Necessary preparatory work at the customers premises are to be arranged by the machine operator themselves. The work must be carried out by registered installers in compliance with general - including local - regulations. WMF Customer Service may only connect the machine to existing prepared connection points.
WMF Customer Service is neither authorised nor responsible for carrying out any work prior to connection!

Mains voltage tolerance	120 V + 6 % - 10 %, mains outage < 50 ms no interruption of function
Water supply (optional constant water connection)	3/8 inch flexihose connector with mains tap and filter on customer supply side, water temperature max. 35 °C (95 °F). min. 0,2 MPa (29,7 psi) flow pressure ati 2 l/min., 0,6 MPa (87 psi)
Water quality	For drinking water over 5° dCH (carbonate hardness) a WMF anti-scale filter should be included.
Drain outlet (optional)	Flexihose to DN 19, min. gradient 2 cm/m (0,02 inch / inch)
Ambient temperature	+ 5°C to max. + 35°C (41 °F to max. 95 ° F) (Do not expose the coffee machine to frost).
Maximum humidity Protection	80 % relative humidity without condensation, no water spray, do not use unit outdoors! IP X0
Inbuilt clearances	For operating, service and safety reasons the machine should be installed with clearance of not less than 50 mm (1,97 inch) at the back and sides from the building or non-WMF components. A clear height of 100 mm (3,94 inch) from the top of the supporting surface should be ensured. Recommended height of the working surface is a minimum of 850 mm (33,5 inch) from floor level. If the machine connections are to be routed down through the counter, remember also to allow space for the connections. These may restrict the available space below the machine.
Anti-scale filter installed dimensions (03.9314.0001)	490 mm (height) x 118,8 mm (diameter) 19,3 inch (height) x 4,68 inch (diameter) plus space requirement for the connection tubes

** The existing electricity supply must conform to the currently valid national rules (for Germany, VDE 0100). To improve safety the coffee machine should be fitted with an FI 30 mA earth leakage current circuit breaker to EN 61008 standards. A plug top wall socket should be fitted near the machine. If the mains connection lead of this coffee machine is damaged it must be replaced by WMF Customer Services or a similarly qualified person.*

If the coffee machine is permanently connected to the mains then an all-pole disconnecting separator (mains switch) to EN 60947 standards with a minimum 3 mm contact gap must be included. For flexible connection a separator switch is recommended.

Mains cable must not come into contact with hot surfaces.

Mains switch and plug top are part of the customer's on-site installation.

The machine may not have a fixed permanent mains connection if installed on any mobile furniture item.

Appendix: Accessories and Spares

Parts highlighted in bold type are part of the accessory kit being delivered with your coffee machine.

Number	Unit	Designation	Order number	Position number	Fitting
Combi spout compl with Choc/Topping					
1	**pc**	**milk foamer top section**	**33 2259 8000**	**7**	**all**
1	**pc**	**milk foamer bottom section**	**33 2259 7000**	**7**	**all**
1	pc	mixer spout addition	33 2296 2000	7	Choc / Topping
0,5	meter	milk hose	00 0048 4948	7	fresh milk
1	**pc**	**milk nozzle for cold milk (green)**	**33 2317 8000**	**7**	**fresh milk**
1	pc	milk nozzle for warm milk (white)	33 9516 9000	7	fresh milk
0,18	meter	mixer hose	00 0048 0064	7	Choc / Topping
1	pc	spring for mixer hose	33 2292 6000	7	Choc / Topping
1	pc	mixer bowl	33 2318 0000	7	mixer bowl
Constant water supply, drain outlet					
1	**pc**	**connecting tube at constant water supply**	**33 2292 1000**	**installation manual**	**constant water supply**
1	**pc**	**angle for drain tube**	**33 2165 8000**	**installation manual**	**with drain outlet**
1,5	**meter**	**drain tube**	**00 0048 0042**	**installation manual**	**with drain outlet**
Accessories / tools					
1	pc	8 mm allen key	33 2315 7000	1	all
1	**pc**	**multitool**	**33 7006 2985**	**1**	**all**
Documentation / instructions					
1	**pc**	**user manual WMF 1400**	**33 0914 7900**		**all**
1	**pc**	**Set of documents:** **• quick reference installation WMF 1400** **• quick reference dayly cleaning WMF 1400** **• test strip carbonate hardness (with guidance)**	**33 2323 8900**		**all**
Bean hopper compl.					
1	pc	bean hopper	33 2253 1000	1	all
1	pc	stopper slider	33 2265 5000	1	all
1	pc	intervening protection	33 2292 7000	1	all
2	pcs	screwed intervening protection	00 0047 3105	1	all
1	pc	O-Ring container	33 2291 1000	1	all

Number	Unit	Designation	Order number	Position number	Fitting
Combi spout compl with Choc/Topping					
1	**pc**	**milk foamer top section**	**33 2259 8000**	**7**	**all**
1	**pc**	**milk foamer bottom section**	**33 2259 7000**	**7**	**all**
1	pc	mixer spout addition	33 2296 2000	7	Choc / Topping
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1,5	**meter**	**drain tube**	**00 0048 0042**	**installation manual**	**with drain outlet**
Accessories / tools					
1	pc	8 mm allen key	33 2315 7000	1	all
1	**pc**	**multitool**	**33 7006 2985**	**1**	**all**
Documentation / instructions					
1	**pc**	**user manual WMF 1400**	**33 0914 7900**		**all**
1	**pc**	**Set of documents:** • **quick reference installation WMF 1400** • **quick reference dayly cleaning WMF 1400** • **test strip carbonate hardness (with guidance)**	**33 2323 8900**		**all**
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1	pc	bean hopper	33 2253 1000	1	all
1	pc	stopper slider	33 2265 5000	1	all
1	pc	intervening protection	33 2292 7000	1	all
2	pcs	screwed intervening protection	00 0047 3105	1	all
1	pc	O-Ring container	33 2291 1000	1	all

Index

A

Access Control 31
Accounting 33
Adjustable Screen 7
Adjust Combi Spout Height 12

B

Barista Pad 7, 17
Barista pad 30
Bean Hopper 7, 12
Bean Hoppers Cleaning 40
Beverage Button 7, 28
Beverage Buttons Labelling 34
Boiler Temperature 29
Brewing Unit 7
Brewing unit cleaning 37
Brew Times 18
Button Allocation 29

C

Call Up Main Menu 8
Capacity 30
Change Recipes 28
Choc-Container 7
Choc powder quantity 28
Cleaning Interval Schedule 35
Cleaning Mode 23
Cleaning program 36
Clock and Date 29
Coffee Grounds Container 7, 13
Coffee Machine Maintenance 45
Coffee Machine Parts 6
Combi Spout 7
Combi Spout Cleaning 36
Combi Spout Height 12
Control Pads 16
Copy Day 21
Counter 33
Cup Volumes 28
Customer Care 35
Customer Check-up 27

D

Daily Cleaning 36
Delete PIN 33
Deliming 24
Deliming with Constant Water Supply 25
Deliming with Water Tank 25
Descaling 41
Dispense Beverage 10
Dispense Foamed Milk 10
Dispense Hot Water 10
Dispense Milk 10
Display Contrast 30
Drip Tray 7, 13

E

Enter PIN 31
Error Messages 48

F

Fault Messages 48
Faults with no Display 51
Filter/Softener Fitted 30
Filter Change 27
Filter Changing 41
Foamer Cleaning 24, 36
Foaming Milk 11
Functions Main Menu 16

G

General Cleaning 36
Glossary 9
Grind Fineness 34
Ground coffee quantity 28
Grounds Disposal through Counter 13

H

HACCP Cleaning Schedule 42
Hazards for the User 52
Hot Rinse 17
Hot Water Button 7
Hot Water Dispenser 7

I

Info Pad 7
Information 17
Integrated milk cooler 14
Introduction 6

J

Journal 18

L

Language 29
Latte Macchiato Pause Interval 19
Level Accounting 32
Level Cleaning 31
Level Settings 32

M

Main Menu 16, 18, 19
Maintenance 23, 45
Manual Insert 7, 12

Mechanical Settings 34
Menu Control Pads 16
Menu Pad 7
Menu pad 31
Messages and Tips 47
Milk and Foam 19
Milk Compartment Cleaning 39
milk cooler 14
Milk Cover 7
Milk Foamer 7
Milk Foam Quality 19
Milk foam quantity 28
Milk Tank Cleaning 36
Milk volume 28
Mixer Cleaning (Choc/Topping) 39
Mixer Maintenance 46
Mixer Rinsing 24, 36

O

ON/OFF Button 7
ON/OFF button 31
Operating 10
Operating Messages 47
Operating options 30
Other Settings 34

P

PIN Rights 31
Product Hopper 12
Product Hopper Cleaning 41

Q

Quality 28
Quick Reference Cleaning 56
Quick Reference installation instruction 56

R

Readiness State 15, 17
Readiness State Display Touch Pads 15
Recipes and Beverage Button 28
Regular Cleaning 40
Reset 29
Responsibilities of the Operator 54
Rinse Filter 27

S

Safety 52
Second Level 7, 30
Set Grind Fineness 34
Set Timer 20
Setting 28
Signs 8
Software 15
Start Position Main Menu 8
Steam Button 7
Steam Outlet 7, 11
Sterilize the Milk System 42
Switch Off Coffee Machine 14
Switch On Coffee Machine 10
Symbols 8

T

Tablet Insert 7, 12
Technical Data 58
Timer and Clock 7
Timer Delete 21
Timer Info 22
Timer Overview 21
Timer Program 19
Timer State 20
Toggle Pad 18, 30
Toggle Pad (Second Level) 7
Topping-Container 7
Touch-Screen-Display 7
Touch Pads 16

U

Unit Statistic 33
User Manuals Signs and Symbols 8

W

Warm-Up Rinse 30
Warming Beverage 11
Warm Rinse Pad 7
Warm up pad 30
Warranty Claims 54
Water Hardness 30
Water Tank 7
Water Tank Cleaning 40
Water volume 28
Weekly Cleaning 37
Weigh Grounds 29
WMF Customer Service 46

Your nearest WMF Customer Service Centre:

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